

COCONUT CUSTARD PIE

1 9-inch unbaked pastry crust

2½ cups milk

**½ cup Domino® Granulated
Sugar**

3 eggs

1½ teaspoons vanilla extract

½ teaspoon salt

¼ teaspoon ground nutmeg

1 cup shredded coconut

Sweetened whipped cream

In bowl, combine milk, sugar, eggs, vanilla, salt and nutmeg. Beat well to blend. Sprinkle coconut into pastry shell. Pour egg mixture over coconut. Bake at 425°F. for 20-25 minutes or until knife inserted in center comes out clean. Cool. Serve garnished with whipped cream.

Yield: one 9-inch pie.

